

A Gido
Amagakure

7



sweet
& ness
light
ning

sweetness & lightning

7

Gido Amagakure



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...WE SHOULD
HAVE A
GRADUATION
CHRISTMAS
PARTY!

THIS
YEAR...

I KNOW!
IT DOESN'T
FEEL LIKE THE
LAST ONE
AT ALL.

Ha ha ha...

WE KEEP
SAYING IT'S
THE LAST
ONE, BUT
THERE ARE
SO MANY
EVENTS...

IT'S
OUR
LAST
YEAR
HERE.

YEAH.
WE CAN
USE THE
BIG ROOM
AT THE DAY
CARE AND
LIVE IT UP.

WE'LL
BORROW
HER FOR
A LITTLE
WHILE, IF
YOU DON'T
MIND.

HUH?

DADDY,
I'M
GOING
TO YUKA'S
PLACE
TODAY!

ON THE
AFTER-
NOON
OF THE
24TH,
RIGHT?

HELLO!

DADDY
PUT IT
UP THE
OTHER
DAY.

LOOK
AT THE
BIG
TREE!

MOMIE!

AWESOME!

MOMIE...

ISN'T IT
GREAT?

IT'S
BIGGER
THAN THE ONE
AT MIKIO'S
HOUSE AND
THE ONE AT
HANA'S HOUSE
AND THE ONE
AT SUGURU'S
HOUSE!

YOU
WANT SOME
COOKIES,
TSUMUGI?

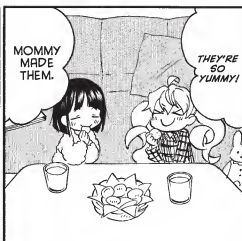
Yeah!
I WANT
COOK-
IES!

INTER-
EST-
ING...?

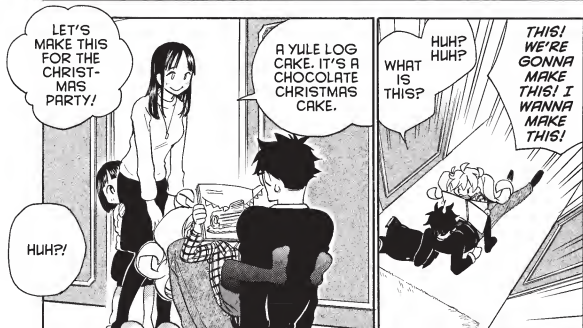
...IS REALLY
INTERESTING!

YUKA-
CHAN,
YOUR
HOUSE...

Let's
play with
dolls!
Yeah!









We'll have to.

BUT IF IT FAILS, WE'LL BUY ONE.

WE'LL DO OUR BEST...

YAY!



WE'LL DO OUR BEST.



THEN...



...CAN MAKE YOUR CAKE, TOO.

SO MAYBE MOMMY...

M-MY MOMMY MAKES YUMMY CAKES...



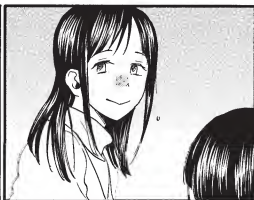
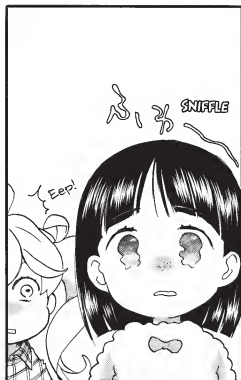
AND WE HAVE A SMALL KITCHEN, SO I CAN'T MAKE A LOT OF CAKES AT ONCE.

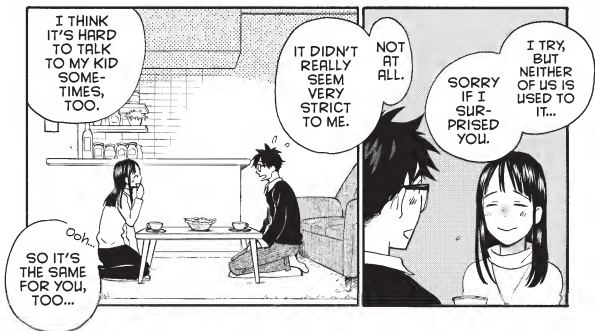
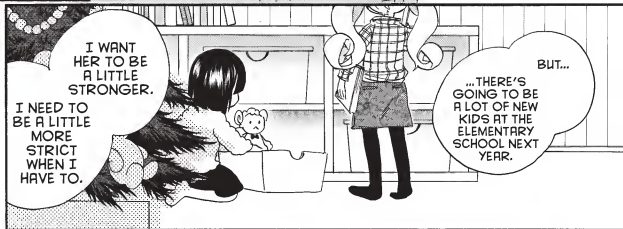
MOMMY'S MAKING A NORMAL-SIZE CAKE.



YUKA ...

SIGH



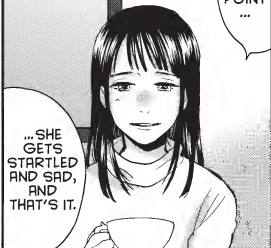


I HOPE YUKA
LEARNS TO
START THINK-
ING BEYOND
THAT SOON.



AT
THIS
POINT
...

...SHE
GETS
STARTLED
AND SAD,
AND
THAT'S IT.



I...

...GET
SCOLD-
ED ALL
THE
TIME
LATELY.

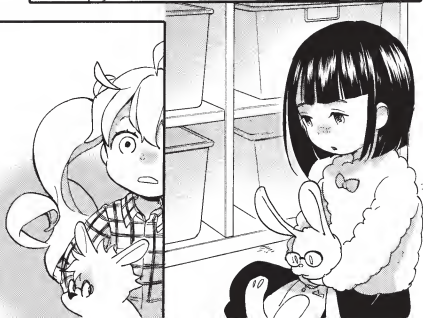


LET'S
PUT ONE
MORE
STUFFED
ANIMAL
AWAY.

...
YUKA?

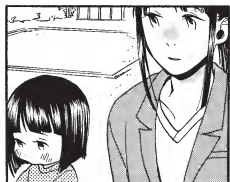
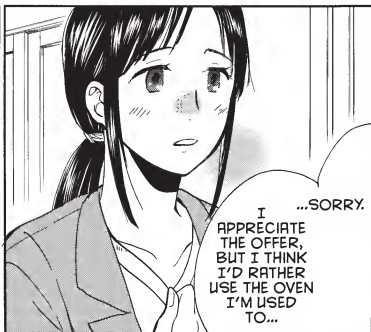
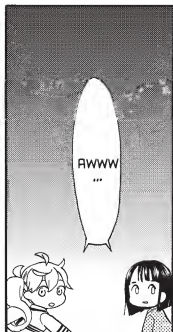


SHE USED
TO BE SO
NICE.

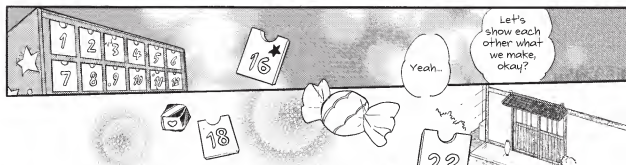


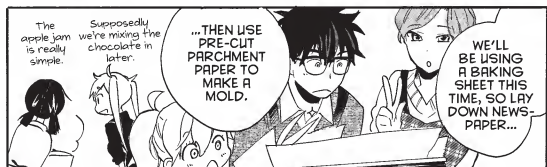
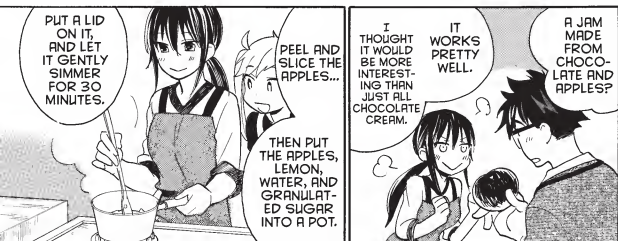
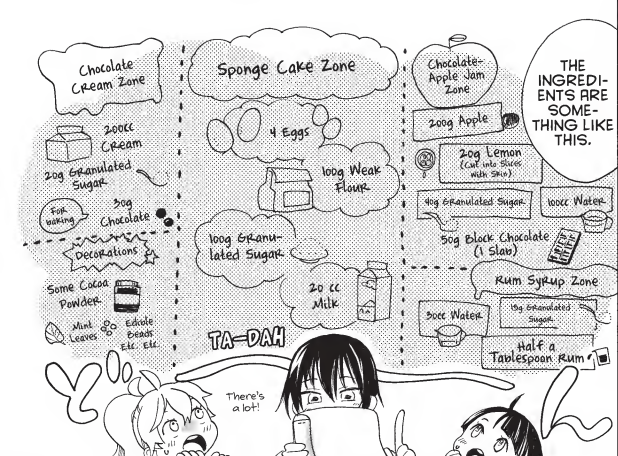
















Let's
break
more
eggs!

YEAH!



THERE'S
NO SHELL
MIXED IN.

YOU DID
GREAT!



...



YEAH!

OF
COURSE,
LET'S
TELL
HER!



PLEASE TELL
MOMMY THAT
I WAS ABLE
TO BREAK AN
EGG, TOO.



THIS
IS KIND
OF FUN.

hee hee!



THE
OLDER
GIRLS
ARE
DOING
FINE,
TOO.



IT SAYS,
"WARM UN-
TIL IT GETS
TO SKIN
TEMPERA-
TURE."

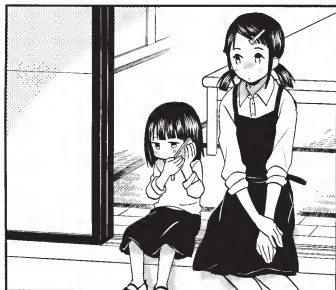
THAT'S
RIGHT.



LIKE
THIS?

ONCE
YOU'VE
ADDED THE
GRANULAT-
ED SUGAR,
PUT IT ON
A DOUBLE
BOILER AND
STIR.

here's
some
hot
water!









OKAY...
...I'VE
USED A
HAND
MIXER
BEFORE.

OKAY...

ほ...
お...
OOH!



BAGAGAGAGAGAGAGA

WHEN YOU
USE A MIXER,
YOU ROTATE
THE BOWL
AND KEEP THE
MIXER AWAY
FROM THE
SIDES!

AW,
JEEZ
...

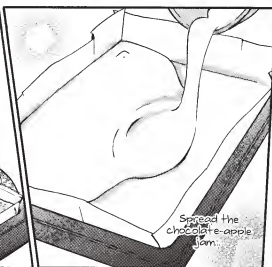
IT'S
OKAY!
IT'S
OKAY!

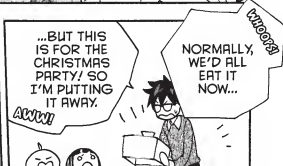
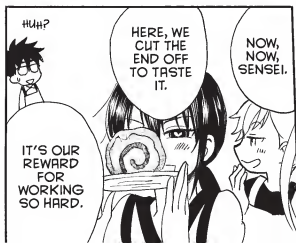
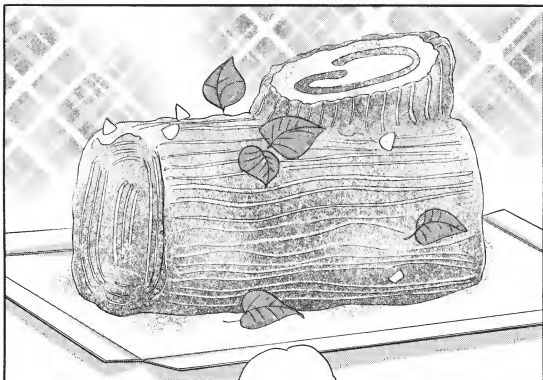
It's...

AUGH!

I'M SO
SORRY!







はく
CHOMP

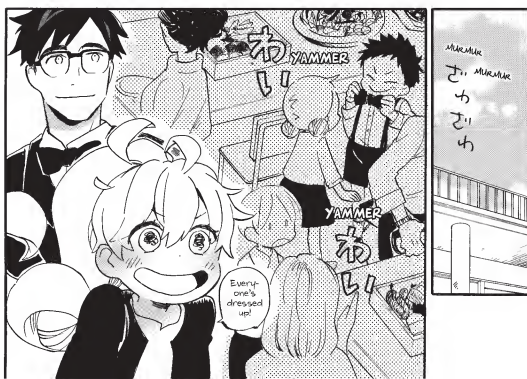
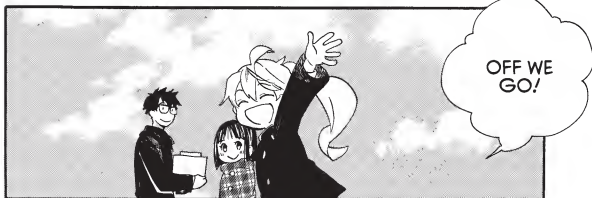
LET'S
EAT!

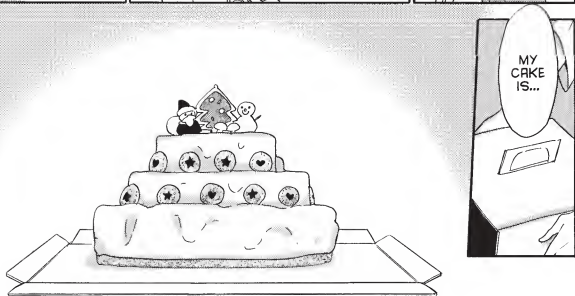
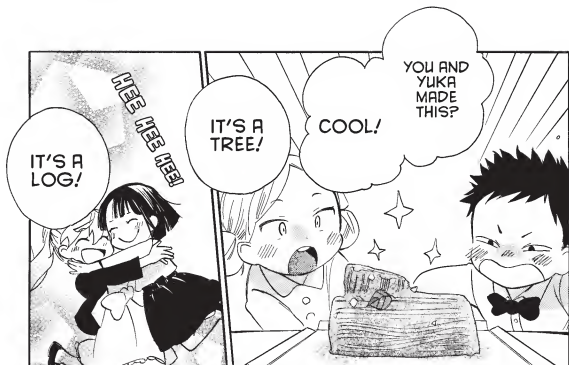
IT'S
IMPOR-
TANT
TO
TASTE-
TEST!

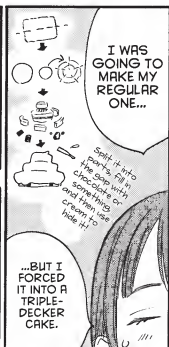
IF
YOU
SAY
SO...

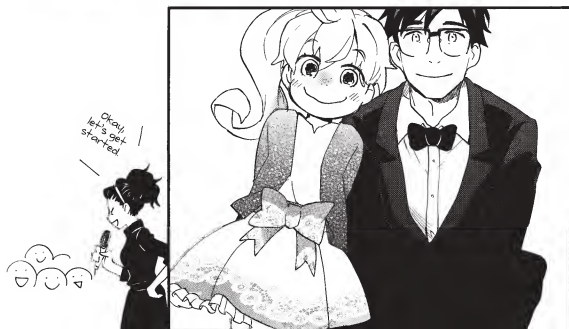
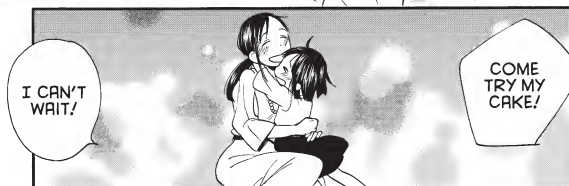
YAY!



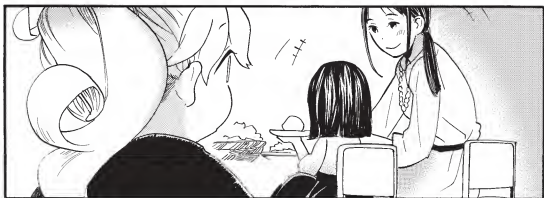








Cheers!





YULE LOG



★ INGREDIENTS ★ (For 4-5 People)

★ Dough (About 28x28cm) → 4 Eggs 100g Granulated Sugar
30 cc Milk 100g Weak Flour

★ Chocolate Apple Jam → 200g Apple 1 Chocolate Bar (50g)

Ⓐ [20g Lemon (cut into slices with skin on)
50cc Water 40g Granulated Sugar

★ Rum Syrup → Ⓑ 30cc Water 15g Granulated Sugar
¼ Tablespoon Rum

★ Chocolate Cream → Ⓒ 200cc Cream 20g Granulated Sugar
30g Baking Chocolate



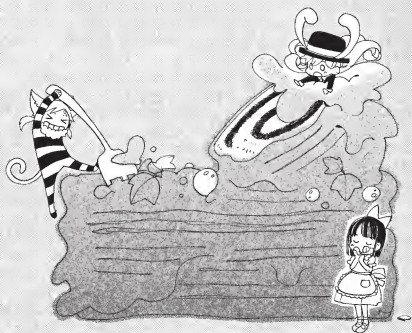
Use some cocoa powder, sugar beads, or peppermint leaves to decorate it.



I want to put a squid on it!

Recipe

1. Peel apple and chop finely. Put the apple and the "A" ingredients into a pot, and cook for 30 minutes on low with the lid on. 
2. Cut off the four corners of a baking sheet and fold into an open box shape, then place it into a baking sheet as in the picture above. Warm the oven.
3. Beat eggs in a bowl, then add sugar and put it on a double boiler at 60 degrees C, and mix. Once the sugar has melted and the mixture is warm, take it off the double boiler.
4. Beat thoroughly with a hand mixer. Once the mixture turns whitish, make a figure eight, and if it takes a while for the liquid to settle, it's ready for you to turn the mixer to slow and even it out.
5. Mix in milk to the ingredients from 4, then add weak flour run through a sieve. Mix with a rubber spatula, taking care not to crush any air bubbles that form.
 Mix until you can't see the flour powder anymore. 
6. Pour the ingredients from 5 into the baking sheet, and then level out the top. Cook in a 190c degree oven for 11 minutes.
 
7. Take out the lemon from step 1, mash the apple, and add the chocolate bar and mix.
8. Boil the B ingredients in a pot. Once the sugar melts, turn off the heat, and when it's cooled add the rum.
9. Once the ingredients from step 6 have finished cooking, remove from pan (along with the baking sheet) and give it a moment to cool down. Then put plastic wrap on it, and allow it to cool to room temperature.
10. Remove dough from baking sheet. Cover the side that's browned with the ingredients from step B, then spread out the step 7 ingredients on top of it. Roll up the dough, and let it sit for a while to set.
11. Put the ingredients from C into a bowl, then put that bowl in ice water and beat until peaks form.
12. Melt baking chocolate in a double boiler. Add some of the mixture from step 11 and stir, then return to the bowl with the rest of the mixture and stir with the rest.
13. Cut off part of the edge of 10 and then place it on top to make it look like a log.
 Roll it up!  Let's put lots of the cream from step 12 on!  Put it on! 
14. Cover the surface with the mixture from step 12 and use a fork to draw a design. Strain some cocoa powder on it or add some edible silver beads, and you're done!



Gido
Amagakure



sweetness
& lightning



DID YOU
GET YOUR
AIRPLANE
TICKETS?

NEAT!
I BET
THAT'S
REALLY
WARM.

I BOUGHT A
LIGHT BLUE
JACKET!

ACTUALLY,
IT TURNS
OUT
THEY'RE
A BIT
CHEAPER
ON THE
31ST AND
THE 1ST!

I HEARD
HOKKAIDO'S
SUPER COLD!

OSECHIP?

AS FOR
FOOD,
THEY'RE
MAKING
OSECHI*
FOR US,
THEY SAID.

DO YOU
LIKE
OSECHI,
TSUMUGI-
CHAN?

WELL,
WE
AREN'T
STAY-
ING
FOR
VERY
LONG,
SO I
DON'T
THINK
WE'LL
BE
ABLE
TO EAT
ALL
THAT.

CRAB,
HOKKE
MACKEREL,
LAMB, SOUP
CURRY...

HOKKAIDO,
HUH?
THERE'S SO
MUCH TASTY
STUFF
THERE.

*Japanese New Year's Food

Oh!
MOCHI! I
DO LIKE
MOCHI!

YOU LIKE
ROLLED
OMELETES
TOO,
RIGHT?

NOT TOO
MUCH,
MAYBE.

YEAH.

NOT
TOO
MUCH,
HUH?

NOT TOO
MUCH, I
GUESS.



*Candied chestnuts with sweet potatoes

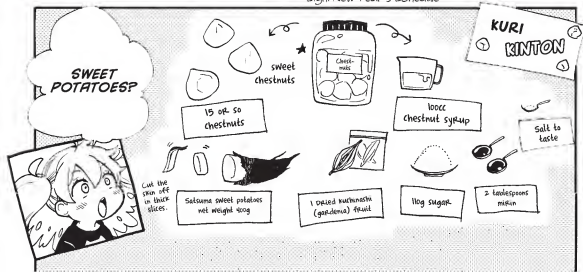




AND SO...



Sign: New Year's Schedule



...SOME
SWEET
POTATOES
THAT'VE
BEEN
SOAKED IN
WATER
OVERNIGHT!

AND
THESE
ARE...

PRETTY
SMART.

...SO WE'LL
USE SWEET
POTATO
PASTE FOR
THE GOOEY
SWEET PART
ON THE
OUTSIDE.

IF YOU JUST
USE CHEST-
NUTS, IT
GETS EX-
PENSIVE...

LIKE
ON
TV!

TO GIVE
THE SWEET
POTATOES A
LUSTROUS,
PRETTY
COLOR...

They're
pretty
big.

...WE'LL
USE
KUCHI-
NASHI
SEEDS.

We call the step of
throwing the water
out "yudekobosu," or
"water-spilling."

Okay

CHANGE OUT
THE WATER,
AND BRING
IT TO A BOIL.
ONCE IT
BOILS, TOSS
THE WATER
OUT.

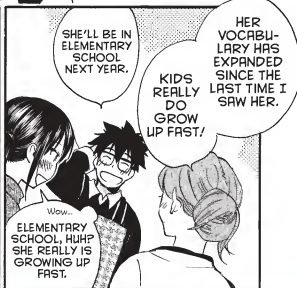
I PUT
LITTLE DRIED
SARDINES
IN THEM
WHEN I MAKE
BROTH!

TEA BAGS
SURE ARE
HANDY.

This
part
is also
called
the
game
of the
knife.

PUT IT
IN A TEA
BAG AND
CRACK IT
OPEN WITH
THE BLUNT
EDGE OF
THE KNIFE.

Ooh!
I LOVE
TEA
BAGS,
TOO...!



ADD
HALF THE
SUGAR
YOU PREPARED TO
THE SWEET
POTATOES...

...AND
TRANSFER
THE LIQUID TO
ANOTHER CONTAIN-
ER.

Great!
OKAY, TAKE
OUT THE
KUCHI-NASHI...

IT WENT
THROUGH!



“トントントントント”
DEEP DEEP
DEEP

...AND
MASH AND
MIX THEM.



しーしーしー
MOOSH
MOOSH
MOOSH

Let me!

AND PUT IT
THROUGH A
STRAINER.



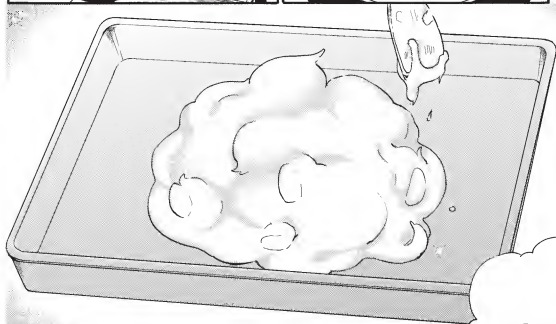
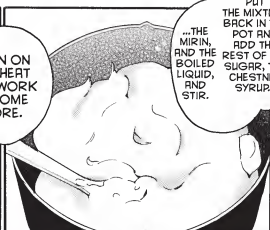
NOW,
WORK IT
INTO A
PASTE!

STIR
STIR
STIR





TURN ON THE HEAT AND WORK IT SOME MORE.



They look like they're having so much fun...

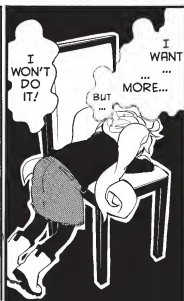
ONCE IT COOLS DOWN, OKAY?

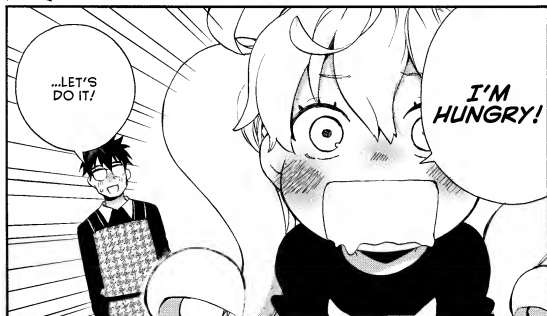
IS IT DONE?!



...SWEET!!

IT'S
SO...







1 to POP



TAKE CARE.



HAVE
A NICE
NEW
YEAR!

THANK
YOU SO
MUCH.



I
HOPE...

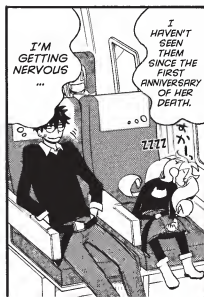
...WE
CAN KEEP
DOING
THEM
NEXT
YEAR!



UM...

OUR
MEALS
TO-
GETH-
ER...

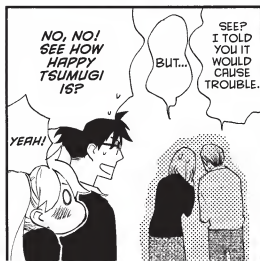
...WERE A
LOT OF
FUN THIS
YEAR!





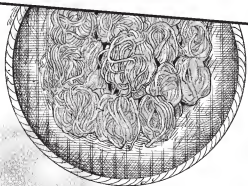
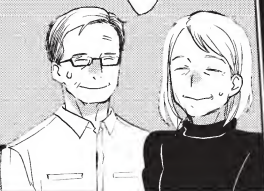
と——ん

THWOOOM

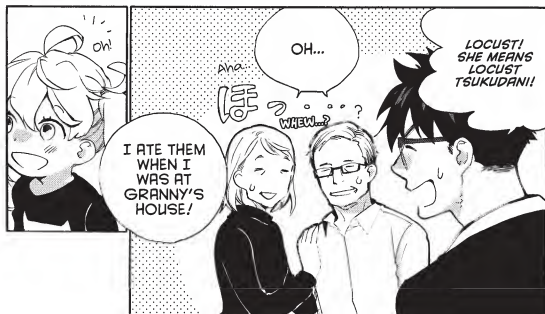
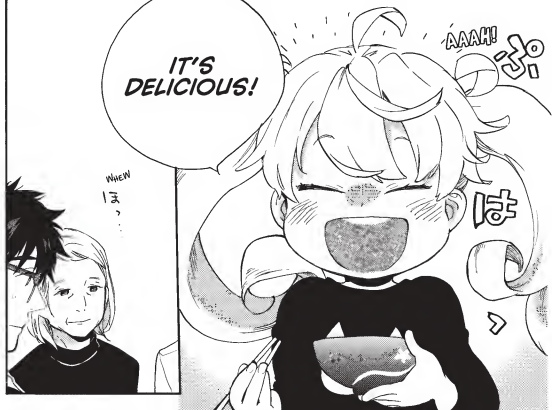




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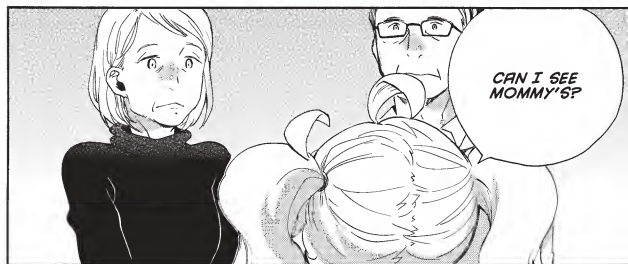




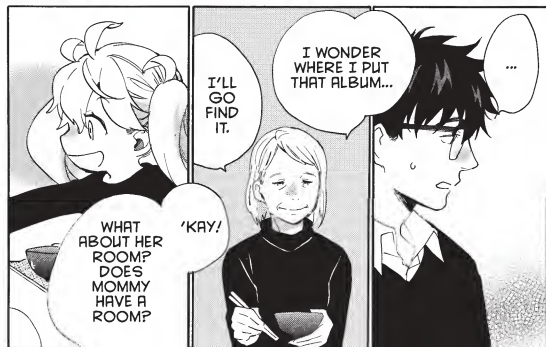


I SAW
DADDY'S AT
GRANDMA
AND
GRANDPA'S
HOUSE!

THAT'S
RIGHT! I
WANNA
SEE AN
ALBUM!



CAN I SEE
MOMMY'S?



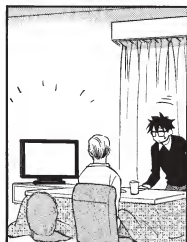
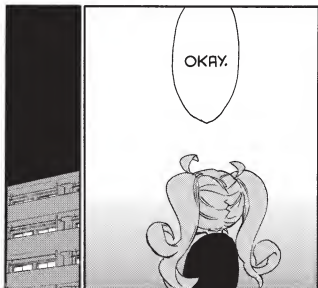
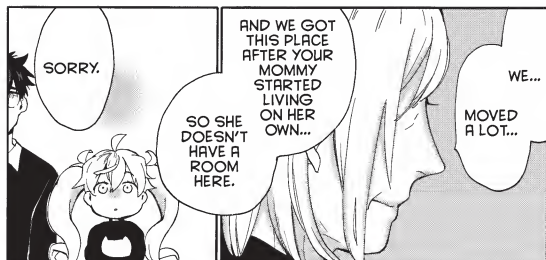
WHAT
ABOUT HER
ROOM?
DOES
MOMMY
HAVE A
ROOM?

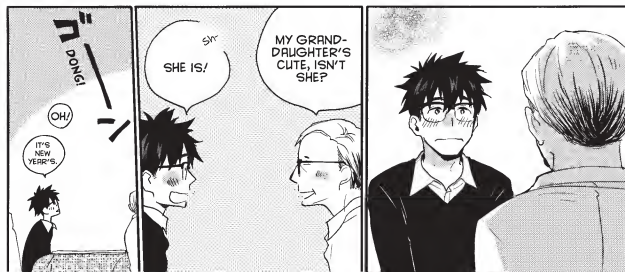
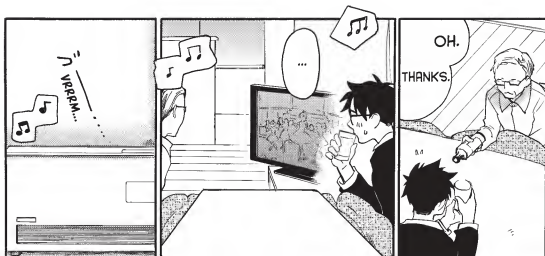
'KAY!

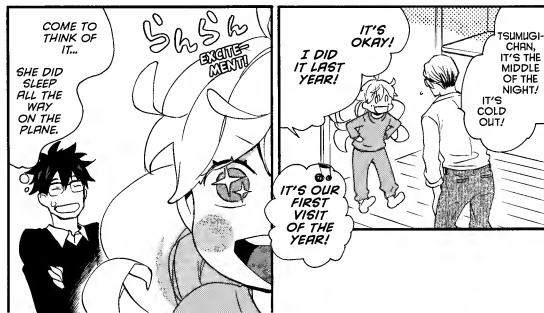
I'LL
GO
FIND
IT.

I WONDER
WHERE I PUT
THAT ALBUM...

...









YOU WANT
TO GO
FOR JUST A
LITTLE?

WELL...
THERE IS A
SHRINE IN
THE NEIGH-
BORHOOD.



RUN
IN
PLACE!

YOU
MIGHT
WARM
UP IF
YOU
RUN!

LIKE
THIS
?!

LIKE
THIS
?!

PITTER
PATTER

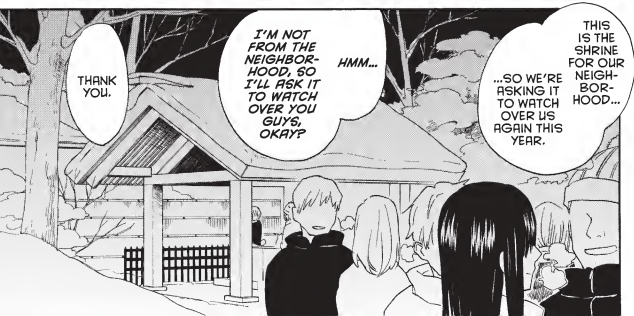
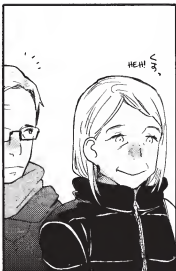
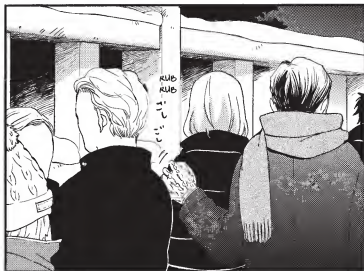
PITTER
PATTER

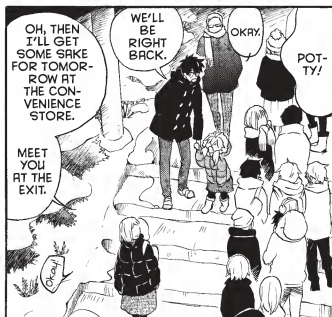
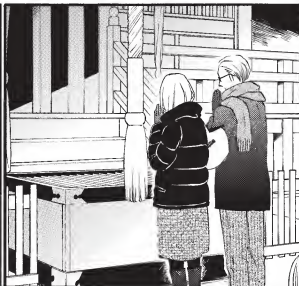
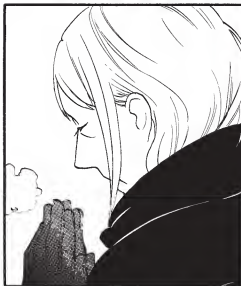


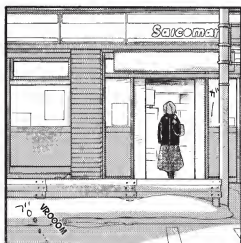
SO
MANY
PEOPLE!

YOU
COLD?

HAAFF...



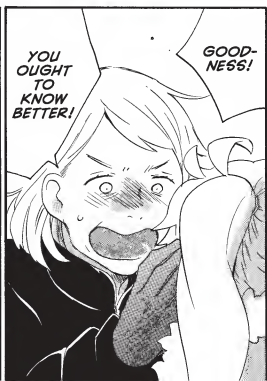
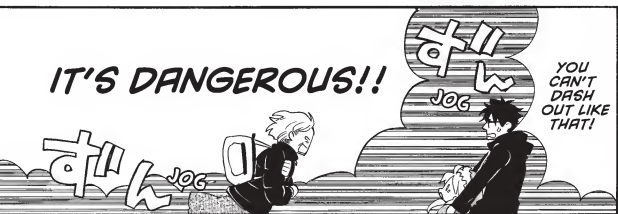
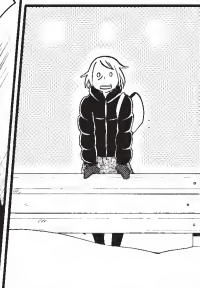


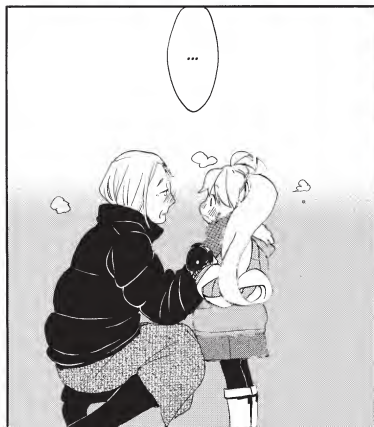
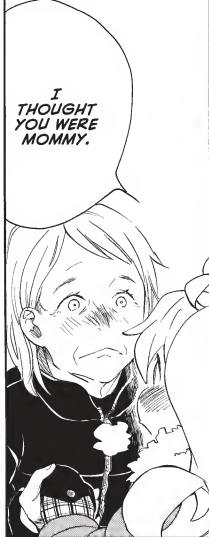




WATCH
OUT!!

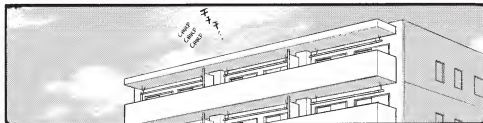
vrooom





YOU'RE
JUST LIKE
YOUR
MOMMY.

TSUMUGI...



YUP, YOU
TOO.

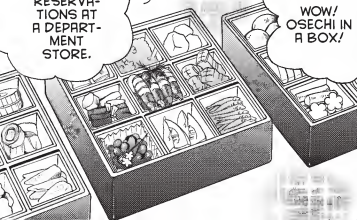
HAPPY...

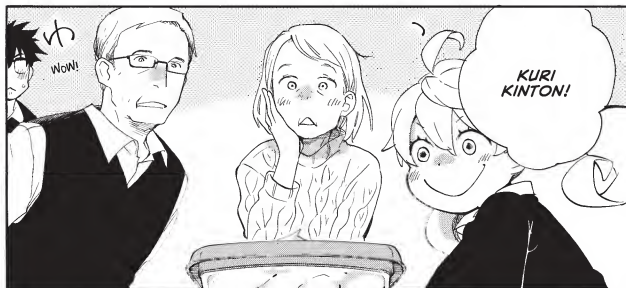
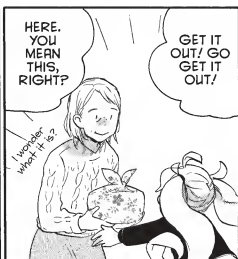
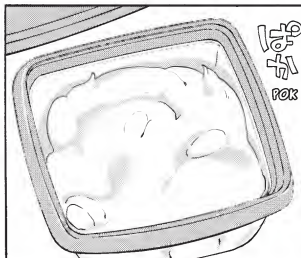
...NEW
YEAR!

WE MADE
RESERVA-
TIONS AT
A DEPART-
MENT
STORE.

Oh...
WOW!
OSECHI IN
A BOX!

MOON-N-O!



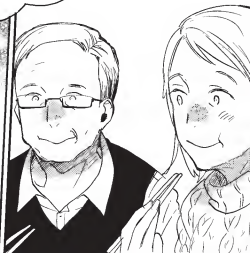




THEY'RE
GOOD!

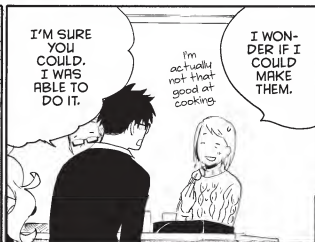
YEAH!

RIGHT?



I SEE...

THEN
NEXT
YEAR...



I'M SURE
YOU
COULD.
I WAS
ABLE TO
DO IT.

I'm
actually
not that
good at
cooking.

I WON-
DER IF I
COULD
MAKE
THEM.

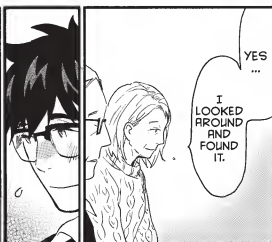
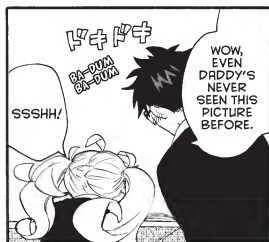


THEN
TRADE
ME YOUR
RECIPE
FOR
DIPPING
SAUCE
FROM
YESTER-
DAY.

HUH?
IF YOU
REALLY
WANT...



MAYBE
I'LL TRY
IT MYSELF.







SHE
LOOKS
LIKE ME!



SHE'S
SO
CUTE!

SHE
SURE
IS.

SHE
REALLY
DOES.

YOU'RE
RIGHT.



WE ATE
IT AL-
READY.

ONCE
YOU EAT
IT, IT'S
GONE,
ISN'T IT?

THERE'S
NO KURI
KINTON.



GASPI!

Chapter 32: End



KURI KINTON



☆ INGREDIENTS ☆ (For 4-5 People)

400g (Net Weight) Peeled Sweet Potatoes
1/5 or so Chestnuts Boiled in Simple Syrup
1 Kuchinashi Fruit 100g Sugar Some Salt

① 120cc Chestnut Syrup (The Syrup from the Boiled Chestnuts) 2 Tablespoons Minn



Break open the kuchinashi by putting it in a teabag.



and using the blunt edge of a knife to snap it open.

Be careful

Recipe

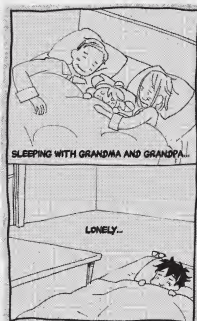
1. Peel sweet potatoes, making sure to remove all the skin, then cut into 1.5cm thick pieces. Soak in water overnight.
2. Change out water and boil. Once it boils yudekobosu the water.


Boil the ingredients and then throw out the water you used to boil them. That's what we call "yudekobosu", supposedly.


3. Add just enough water to the ingredients from step 2 to partially cover them, as well as the kuchinashi fruit. Cut a baking sheet into a circle slightly smaller than the pot, then cut several small holes in it. Put this on top of the contents of the pot and cook on low for 15 minutes. Remove the sheet when done.
4. Once you can poke a toothpick easily through the sweet potatoes, take out the kuchinashi fruit and reserve the boiling liquid. 
5. Add half the sugar to step 4. Use a wooden spatula to mash the sweet potatoes and mix them in, then strain with a strainer.
6. Return the ingredients from 5 to the pot from 4, add in the remaining sugar as well as the A ingredients and mix thoroughly. Turn on heat and mix more, and when it comes to a boil add the chestnuts. If the dough seems hard, add some of the reserved liquid.
7. Add salt, and when the chestnuts have warmed move to a baking dish and let cool. 

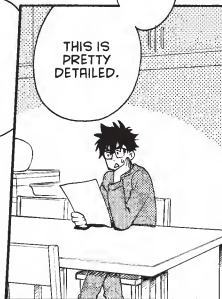
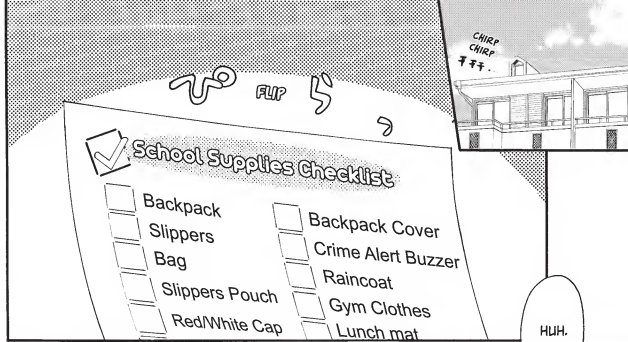
Golden Kuri Kinton!!



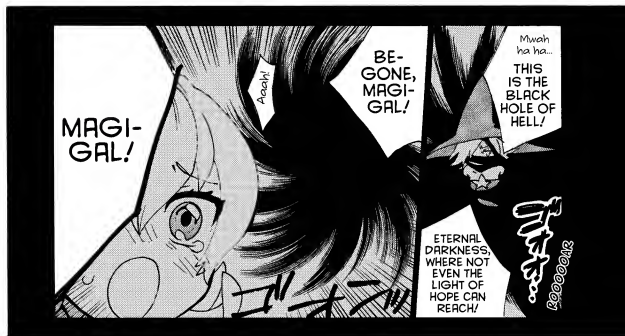




Chapter 33 | Fluffy, Melt, Heavenly Ogako-don









THERE'S A POWER
CALLED GRAVITY WHICH
LETS THE STARS PULL
THINGS TOWARDS THEM.
AND A BLACK HOLE
SUCKS IN SO MUCH
STUFF THAT IT EVEN
ABSORBS LIGHT, SO
IT'S PITCH BLACK...
I THINK?

Hmm?

DADDY...

WHAT'S
A BLACK
HOLE?



BA-DUM

ト
≠

WHAT
ABOUT
HELL?

THE
BLACK
HOLE OF
HELL.

OF
HELL.

MMNN
...

SO
I'M SURE
MAGI-
GAL WILL
BE BACK
NEXT
WEEK.

UM... IT'S
WHERE
BAD
PEOPLE
GO.





I KNOW
WHAT
HELL IS.

hahaha

An ha ha ha!



...ALL
THE BAD
PEOPLE
WHO CAN'T
GO TO
HEAVEN
GO.

HELL IS
WHERE...



...THAT'S
GOT ALL
THE SCARY
BOOKS,
RIGHT?

THERE'S A
SPOT WITH PIC-
TURE BOOKS
IN THE BACK
OF THE BOOK-
STORE...

THAT'S
WHERE
IT WAS.

Book Books



AND
THEY
HIT YOU
AND DO
MEAN
THINGS.



I-IS IT
THAT
SCARY?

MY
BROTHERS
SHOWED IT
TO ME YES-
TERDAY...



MON-
STERS...

...CALLED
ON!
CHASE
YOU WITH
SPIKEY
IRON
CLUBS.









MOMMY'S
IN HEAVEN,
RIGHT?



WHY DO
PEOPLE
HAVE TO
DIE?

WHY DO
THEY GO
TO HEAVEN
OR HELL IF
THEY DIE?



HELL'S SO
AWFUL!

SO
SHE'S IN
HEAVEN.

DON'T
WORRY.

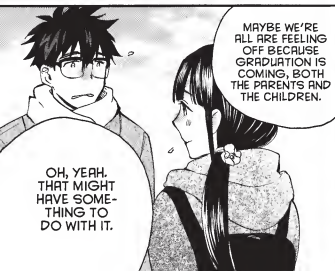
MOMMY'S
...

...A REALLY
GOOD
PERSON.



HMM... I
JUST KEPT
TELLING
HIM HE WAS
GOING TO
HEAVEN.

I DON'T
KNOW
WHAT TO
TELL HER...



MAYBE WE'RE
ALL ARE FEELING
OFF BECAUSE
GRADUATION IS
COMING, BOTH
THE PARENTS AND
THE CHILDREN.

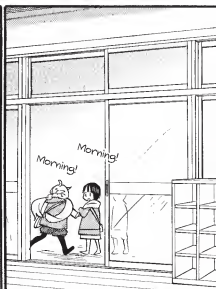
OH, YEAH.
THAT MIGHT
HAVE SOME-
THING TO
DO WITH IT.



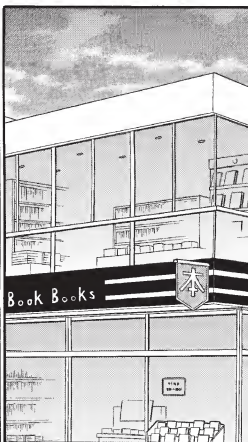
I DIDN'T
KNOW
MIKIO
WAS SO
DELICATE.

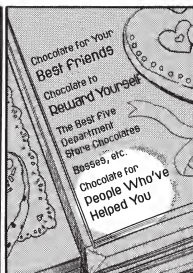
MY KID
GOT ALL
ANXIOUS,
TOO.

Sigh...



Box: "Special Valentine's Day Chocolate"





Book: "Stories of Heaven and Hell With Diagrams"





BUT I
GUESS...

...SHE
HEARS
THINGS
ANYWAY...

I
NEVER...

...TALKED
TO TSUMUGI
ABOUT HEAVEN
AND HELL.



I HEARD
THAT WHEN
I'M AN OLD
LADY, I'LL BE
ABLE TO SEE
HER AGAIN.



WHEN...

...I
THOUGHT
ABOUT
STUFF
LIKE
THAT...

...IT WAS
USUALLY
WHEN
I WAS
ALONE...

...OR WHEN
IT WAS
DARK AT
NIGHT AND
I COULDN'T
SLEEP.

THE
OPPOSITE...

SO IF YOU
CAN DO THE
OPPOSITE...

...MAYBE
SHE WON'T
THINK
ABOUT
IT TOO
MUCH.

KEEP IT
BRIGHT,
OR DO FUN
THINGS...

YUP.

...AND MAKE
IT SO SHE
CAN SLEEP
SOUNDLY
AT NIGHT?

DON'T
LET HER
BE ALONE
TOO
MUCH...



I'M
WILLING
TO DO IT
AT ANY
TIME!

GOOD
FOOD
MAKES
YOU FEEL
BETTER!



FOOD...
MAYBE WE
SHOULD ALL
MEET UP AND
MAKE FOOD!



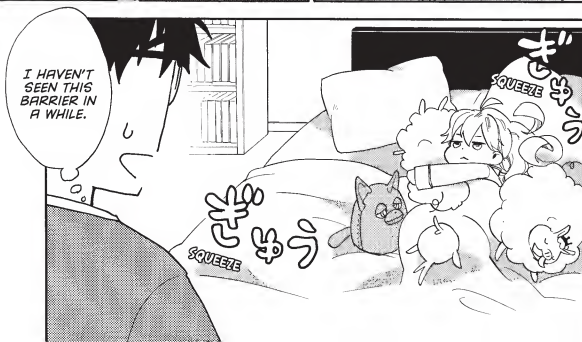
THAT'S
RIGHT.
FIRST I
NEED TO
TALK TO
TSUMUGI.



HMP



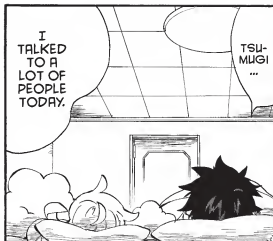
THANK
YOU.



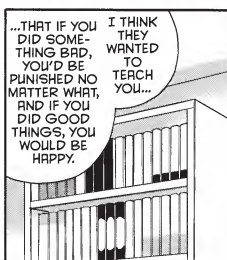
I HAVEN'T
SEEN THIS
BARRIER
IN A WHILE.

SQUEEE

SQUEEE









Oh, so
it was
there?

KEI-
CHAN
IN ART
CLASS.

BY THE WAY,
WHO TOLD
YOU ABOUT
HEAVEN?



WHEN I'M
AN OLD
LADY AND
DIE, WILL
I GO TO
HEAVEN?

SHE
SAID
MOMMY
WAS IN
HEAVEN.

WHERE
IS SHE
REALLY?

YOU
SAID
MOMMY
WAS IN
THE
SKY...

BUT DO
THEY
REALLY
NOT
EXIST?





SHE
COMES
TO SEE
YOU.



BUT IF
YOU SEND
LETTER'S
OR TALK TO
OUR HOME
ALTAR, SHE
COMES
DOWN HERE.

HMM...
SHE'S
USUALLY
IN THE
SKY...





...YOU
AND ME
FIGURED
IT OUT
FOR OUR-
SELVES.

...IF INSTEAD
OF GOING
BY WHAT
PEOPLE
SAID A
LONG TIME
AGO...

I THINK
MOMMY
WOULD
BE HAP-
PIER...



HMM...



AND
BELOW
IT ARE A
LOT OF
FLOWERS!

WHAT
COLOR
WILL YOU
PICK?

IT'S THE
SKY,
SO IT'S
BLUE!

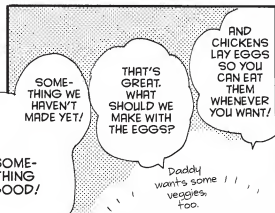


I'll
go
get
some.

I SEE!

I NEED
...

...A PEN
AND
PAPER.



SOME-
THING WE
HAVEN'T
MADE YET!

THAT'S
GREAT.
WHAT
SHOULD WE
MAKE WITH
THE EGGS?

AND
CHICKENS
LAY EGGS
SO YOU
CAN EAT
THEM
WHenever
YOU WANT!

Daddy
wants some
veggies,
too.

SOME-
THING
GOOD!

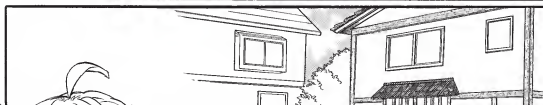
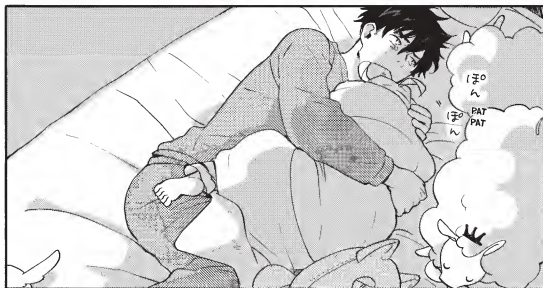
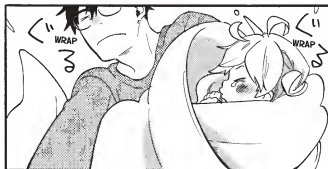


A-A-A
HOUSE/
THAT'S
GREAT!

AND
THEN A
HOUSE!

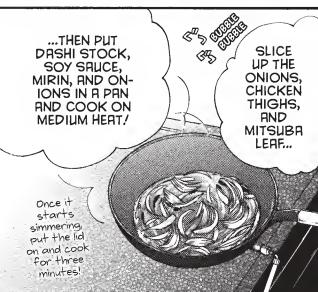
AND
A CAT
AND A
DOG!

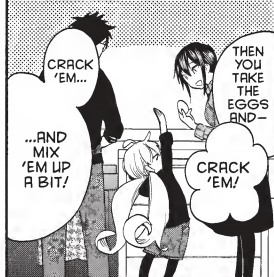




THANKS
FOR
LETTING
US COME
OVER!





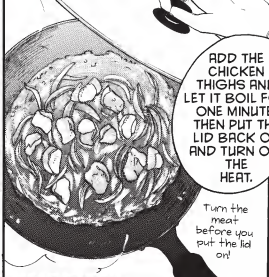


CRACK
'EM...

...AND
'EM UP
A BIT!

THEN
YOU
TAKE
THE
EGGS
AND—

CRACK
'EM!



ADD THE
CHICKEN
THIGHS AND
LET IT BOIL FOR
ONE MINUTE,
THEN PUT THE
LID BACK ON
AND TURN OFF
THE HEAT.

Turn the
meat
before you
put the lid
on!



THAT'S
RIGHT.

BUT DON'T
BLEND THE
WHITES AND
YOLKS TOO
MUCH.

MIX...

...LIKE
THIS?

MIX
MIX



ONCE IT
STARTS TO
SOLIDIFY,
MIX IT UP
JUST A
LITTLE...

...THEN
DRIZZLE
IN THE
REST OF
THE EGG.



Just
like
that.
YOU'RE
GREAT
AT IT!

Pour
in a
circle.
POUR

START
AT THE
CENTER,
AND GO
OUT-
WARD.

STEAM
STEAM
STEAM

AFTER
FIVE MIN-
UTES, PUT
THE POT
BACK ON
MEDIUM
HIGH HEAT.

THEN
ADD HALF
THE EGG
AFTER IT
STARTS
BOILING.



Rice
Rice

MIX IT ONE
MORE TIME...
...THEN
SPRINKLE
WITH THE
MITSUBA
LEAVES.

TURN
OFF THE
HEAT AND
PUT THE
LID ON
FOR ONE
MINUTE.

AND THE
OYAKO-
DON...

...IS
DONE!

IT'S ALL
MELTY AND
YELLOW-IT
LOOKS
DELICIOUS!

IT
DOESN'T
TAKE
LONG
AT ALL,
DOES IT?

IT'S
MELTY!

LET'S EAT!





LISTEN,
KOTORI-
CHAN.





I'M
ACTUALLY
STILL
A LITTLE
SCARED.



WE'RE
THE
SAME!



SO AM
I, TO
TELL THE
TRUTH.

**A Japanese blend of seven spices.*



IF
YOU MOVE
FASTER THAN
LIGHT, YOU
CAN ESCAPE
FROM THE
BLACK
HOLE!

MAGI-GAL
IS BACK
FROM HELL!

Faster
than
light!!



For the
grumpies,
a little
shichimi*
makes
it really
good!

LET'S
NOT TELL
DADDY,
OKAY?

The
spicy
stuff?



Whew!

Chapter 33: End



OYAKO-DON



☆ INGREDIENTS ☆ (For 2 People)

½ Chicken Thigh (150g) ... ½ Onion (100g) ... Some Mitsuha Leaf
4 Eggs ... 15th Teaspoon Salt ... ½ Tablespoon Sake

① 100cc Dashi Broth 2 Tablespoons Soy Sauce 3 Tablespoons Mirin

Recipe

1. Salt chicken thigh and sprinkle with sake. Leave at room temperature for a while.
2. Cut onion into 5mm slices, and mitsuha leaf into 3cm strips. Cut chicken thigh into bite-sized chunks.
3. Put the ① ingredients and the onion into a frying pan on medium heat.
4. Once it starts to boil, let cook for 3 minutes.
5. Add the chicken thigh, and flip it over after one minute. Put lid on pot and turn off heat.
6. After 5 minutes, take off lid and put on medium-high heat.
Add half the eggs when it starts to boil.
6. Once the eggs start to firm up, give it a quick stir.
Once it starts to bubble again, mix in the rest of the eggs in the same way.
7. Give it a mix and top with the mitsuha leaf.
Once it starts to bubble again put the lid on and then turn off the heat and left sit for one minute. Serve it over rice, and it's done!

★ POINT ★ The eggs come out better if you make it for one person at a time, but you can make up to two portions at once and it'll turn out fine. If you want to make it for 4 people, follow all steps up to number 4 as above, then after waiting the 5 minutes, split the mixture into two and follow steps 5-7 for each separate half.



★ POINT ★

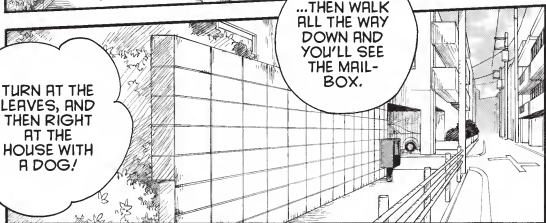
Give the eggs a bit of a mix before putting them into the frypan. You want the whites and the yolks still a bit separated. When you put them in the pan, pour the eggs in spiral, starting from the center and working your way towards the outside.







TURN HERE
AND GO
STRAIGHT...



...THEN WALK
ALL THE WAY
DOWN AND
YOU'LL SEE
THE MAIL-
BOX.

TURN AT THE
LEAVES, AND
THEN RIGHT
AT THE
HOUSE WITH
A DOG!

...AND
THE DOG
MIGHT BE
OUT FOR
A WALK,
RIGHT?

THE
LEAVES
MIGHT
BLOW
AWAY...

THAT'S
TRUE!

THAT'S
HOW
YOU
GET
LOST.

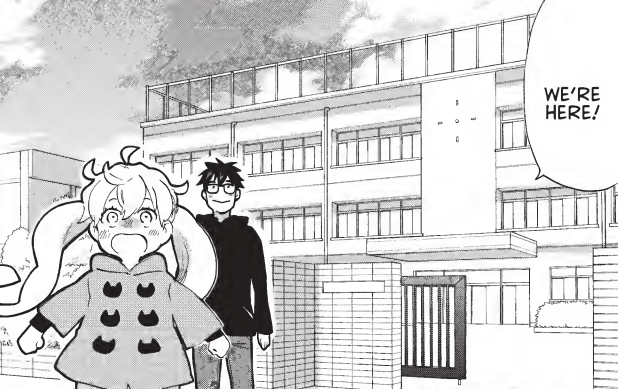
TSU-
MUGI...

TURN
LEFT
AT THE
SECOND
STREET,
AND...

You need
to pick
landmarks
that will
always be
there.

Hmm...

Huh?

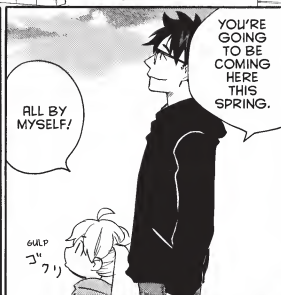


WE'RE
HERE!



NO, YOU'LL
BE GOING
IN A GROUP
WITH THE
OTHER KIDS
FROM THE
NEIGHBOR-
HOOD.

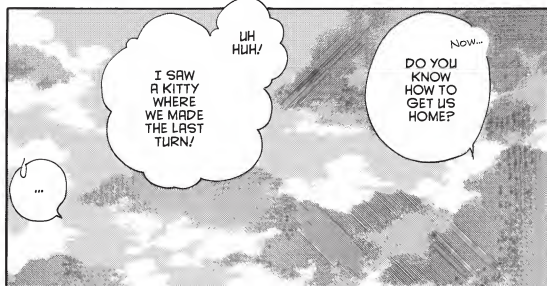
Pwww.



YOU'RE
GOING
TO BE
COMING
HERE
THIS
SPRING.

ALL BY
MYSELF!

GULP
ぐり



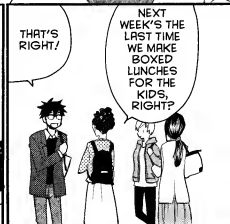
UH
HUH!

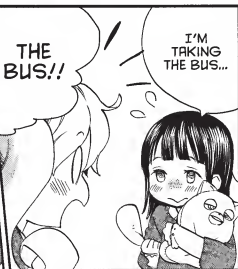
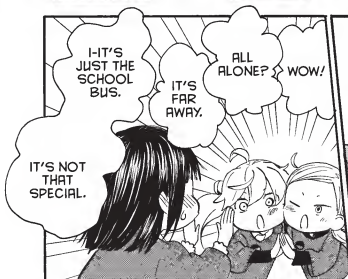
I SAW
A KITTY
WHERE
WE MADE
THE LAST
TURN!

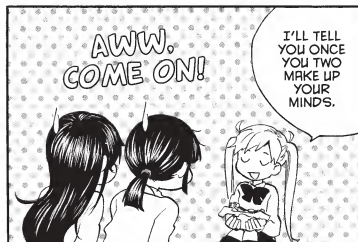
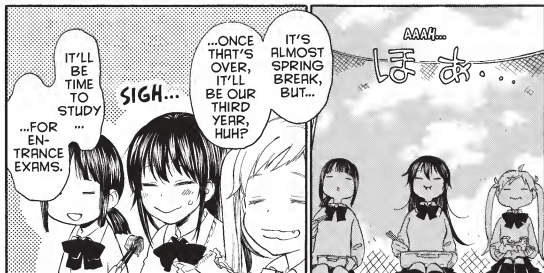
Now...

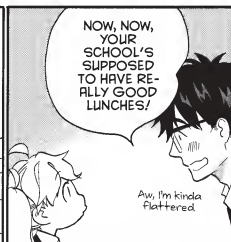
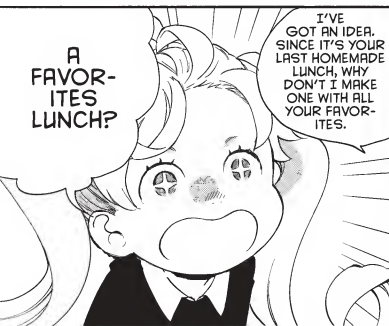
DO YOU
KNOW
HOW TO
GET US
HOME?

...

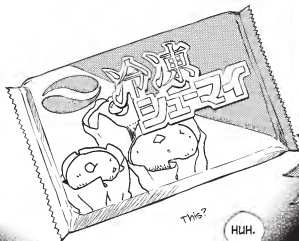












This?

HUH.



Box Frozen shumai



YOU
CAN MAKE
SHUMAI
FROM
SCRATCH?

HUHP?

Um...

CAN WE
USE FROZEN
SHUMAI LIKE
WE USUALLY
DO?

I'll
make
the
rest
myself.



HMM?
I
DUNNO.

I'LL
HAVE
TO
ASK.

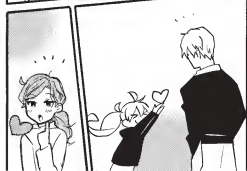
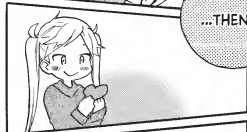
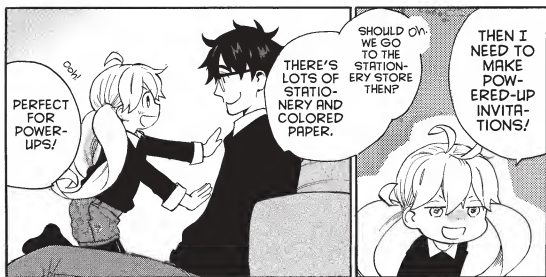
CAN WE
DO IT LIKE
WHEN WE
HAD THE
GYOZA
PARTY?

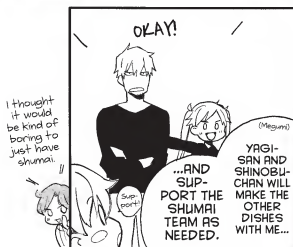


THEN
LET'S
MAKE
THEM!

UH...

AW.
YEAH!!





MEAT SHUMAI

Makes 30



2 teaspoons sugar, 1/2 teaspoon salt,
1 tablespoon sesame oil



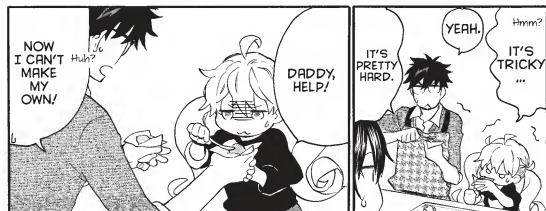
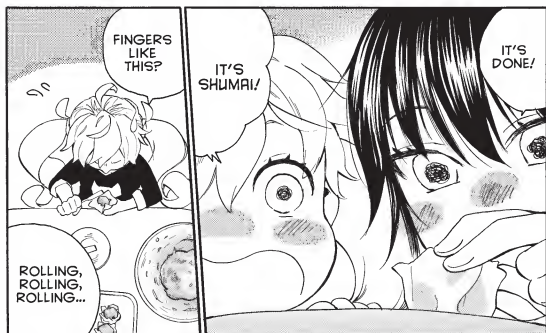
SHRIMP SHUMAI

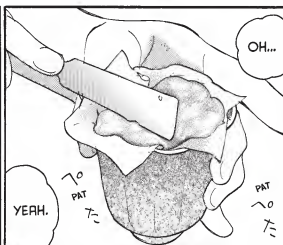
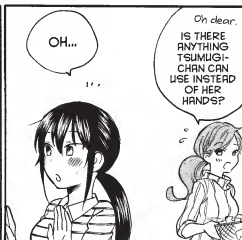
Makes 30

+ 1 tablespoon cooking sake
2 teaspoons sugar
1 teaspoon salt
1 tablespoon sesame oil

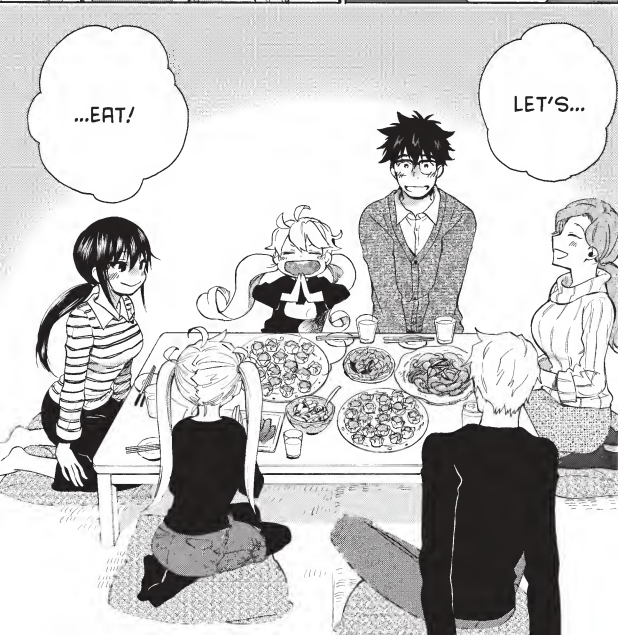
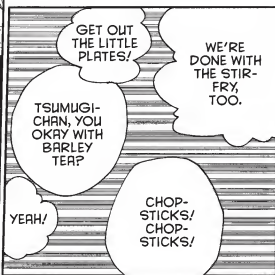










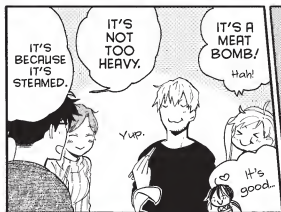


...EAT!

LET'S...



LET'S
START
WITH
THE
SHUMAI!



IT'S
BECAUSE
IT'S
STEAMED.

IT'S
NOT
TOO
HEAVY.

IT'S A
MEAT
BOMB!

Hah!

Yup.

It's
good...



Ooh!

You can
freeze
them
after
they're
steamed.

WE'LL
FREEZE
THE ONES
FROM
TODAY...

...SO YOU CAN
PUT THEM IN
YOUR BOXED
LUNCH.



YEAH!

YUM!

IT'S
YUMMY!

I NEED
SOME
BEER!





THERE'S A LOT OF NEW THINGS IN ELEMENTARY SCHOOL.



TSUMUGI-CHAN, DID YOU HAVE FUN TODAY?

YUP!



YEAH.



...

YOU'LL MAKE NEW FRIENDS, TOO!

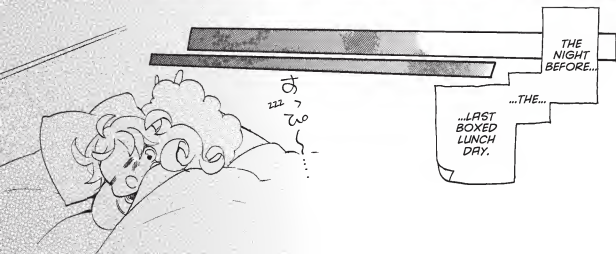


IT'LL BE
OKAY!

YOU CAN
BE FRIENDS
WITH BOTH THE
KIDS FROM
PRE-SCHOOL AND
THE ONES FROM
ELEMENTARY
SCHOOL.



OKAY!

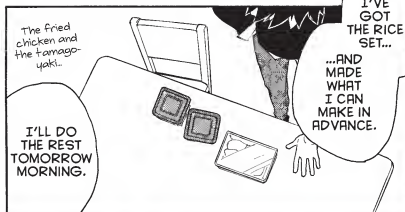


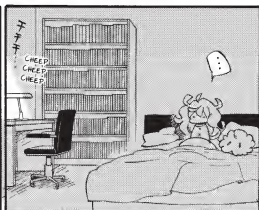
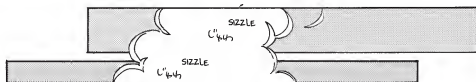
THE
NIGHT
BEFORE...

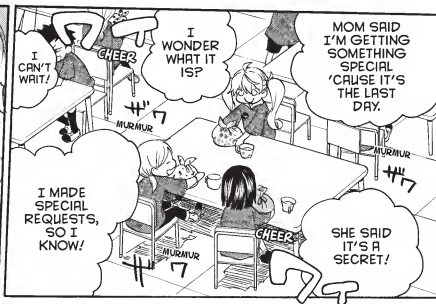
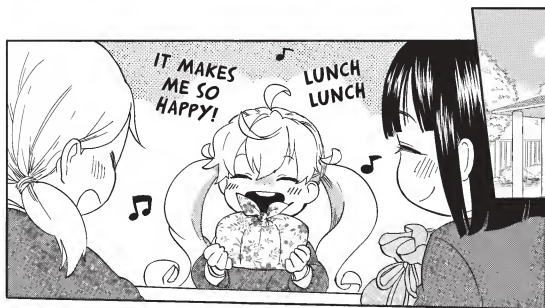
...THE...

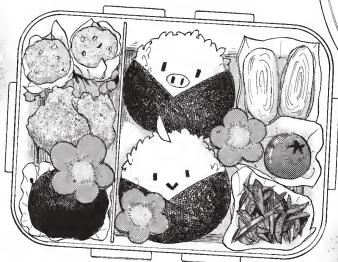
...LAST
BOXED
LUNCH
DAY.

あ
う
わ
ー
.....





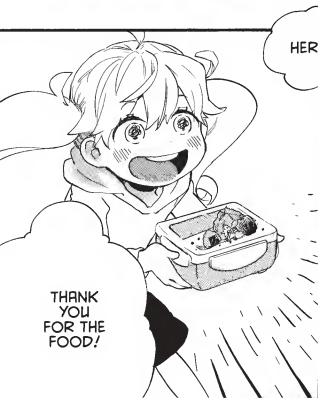






*with your friends, okay,
from mommy and daddy.*

LET'S
EAT!



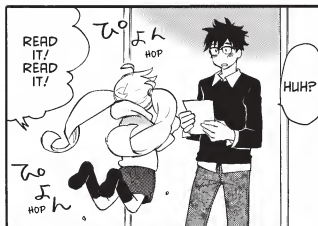
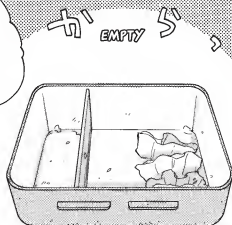
THANK
YOU
FOR THE
FOOD!

HERE!

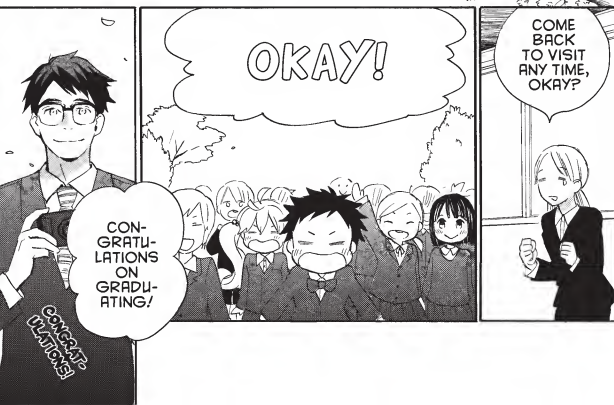


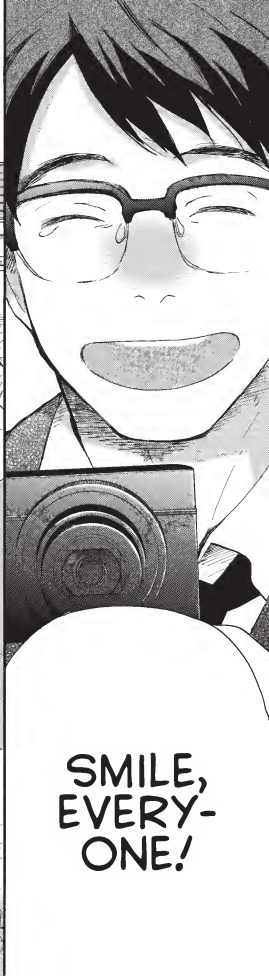
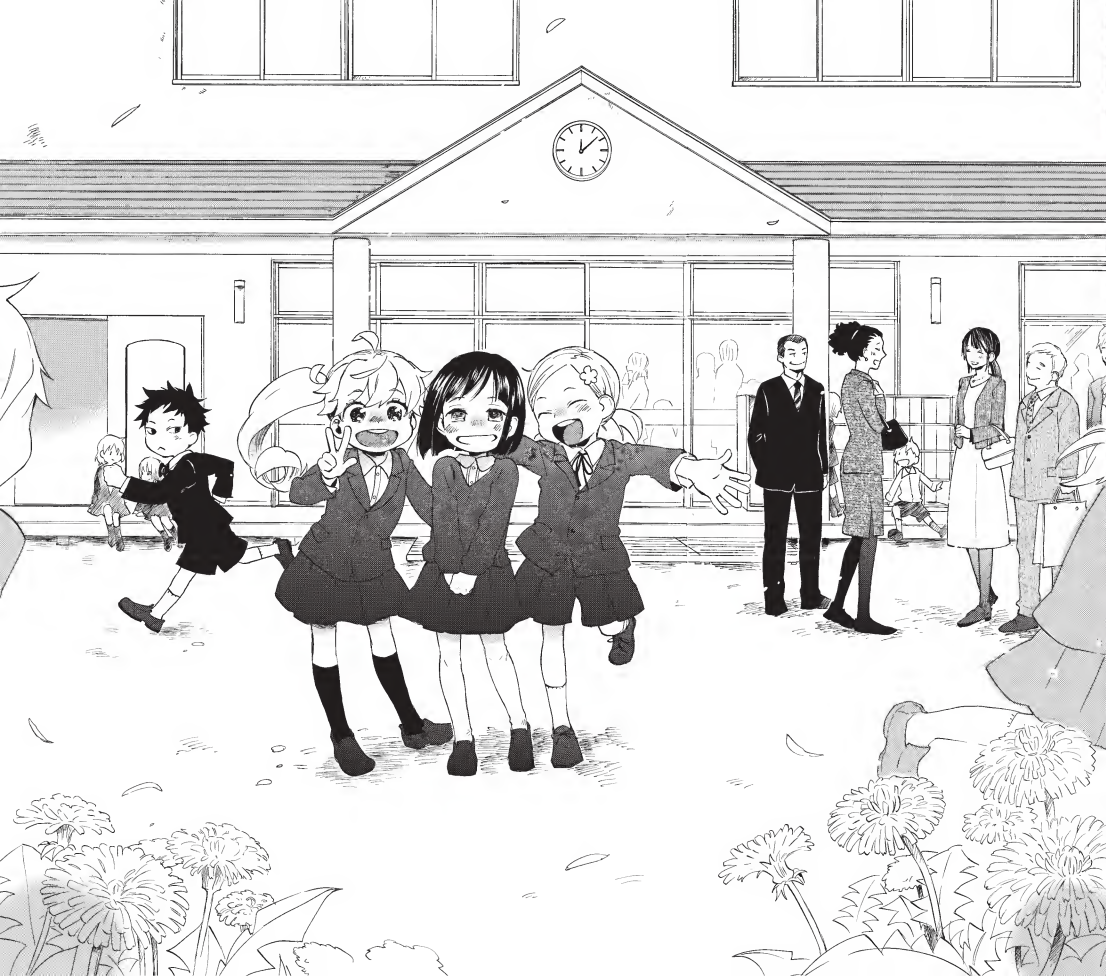
I'M
HOME!

WE'RE
HOME!

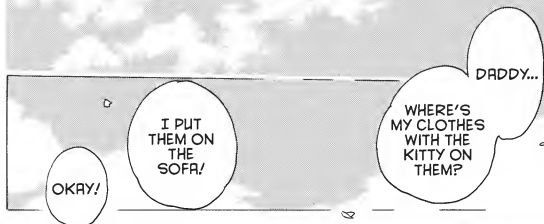


DADDY AND
MOMMY.
THE LUNCH
WAS YUMMY.
THANK YOU.
I LOVE YOU!!
+SUMUGI





SMILE,
EVERY-
ONE!





Chapter 34: End

sweetness
& lightning



TAKENOKO SHUMAI

☆ INGREDIENTS ☆ (For 30 Shumai)

300g Ground Pork ... 2/3rds Onion (140g)

60g Takenoko (Boiled in Water) ... 1 Can (70g) Kaibashira

30 Shumai Crusts

- Ⓐ 2 Teaspoons Sugar ... ½ Teaspoon Salt ... 1 Tablespoon Soy Sauce
2 Tablespoons ... Potato Starch ... 1 Tablespoon Sesame Oil

Recipe

1. Mince onion and dust with potato starch. Roughly chop takenoko.
2. Put the pork and kaibashira (along with the liquid from the can) into a bowl and mix. Add the ingredients from A and mix with your hands until the whole thing starts to turn white.
3. Add the contents from step 1 to step 2, and mix. Then add the sesame oil and mix well with hands.
4. Use a bamboo spatula, a palette knife, or something similar to wrap the ingredients from step 3 into the shumai crust.
5. Put a baking sheet down in a steamer and when it starts to steam, steam the shumai from step 4 for 10 minutes on high heat.



SHRIMP and



SHIITAKE SHUMAI

☆ INGREDIENTS ☆ (For 30 Shumai)

240g Ground Pork ... ½ Onion (100g) ... 2 Dried Shiitake

140g Peeled Shrimp ... 30 Shuma Crusts

Ⓐ Two Teaspoons Sugar ... ½ Teaspoon Salt ... 1 Tablespoon Soy Sauce

1 Tablespoon Sake ... 2 Tablespoons Potato Starch ... 1 Tablespoon Sesame Oil

Recipe

1. Mince onion and dust with potato starch. Rehydrate the shiitake and mince it.
2. Devein shrimp and wash carefully, then dry. Cut each shrimp into 5 equal pieces.
3. Mix the pork and deveined shrimp in a bowl.
4. Add the A ingredients to step 3, and mix with hands until it all begins to turn white. Mix in the step 1 ingredients, then add in sesame oil and mix.
5. Use a bamboo spatula, a palette knife, or something similar to wrap the ingredients from step 3 into the shumai crust.
6. Put a baking sheet down in a steamer and when it starts to steam, steam the shumai for 10 minutes on high heat.

How to wrap shumai

1. Hold the crust in your left (non-dominant) hand. Use a spatula to put the filling in the center of the crust.
2. Make a circle with the index finger and thumb of your left hand and use the spatula to push the crust and filling into it. Put your ring finger up against the bottom of the shumai and then spin it within the circle to form it into a shape.





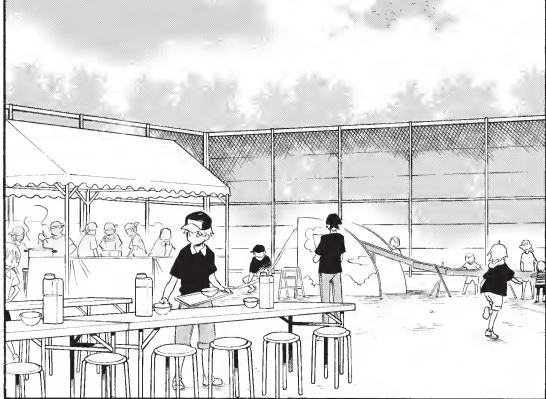
I like this one.

It's embroidered.

Okay, let's ask grandma and grandpa then.

Backpacks these days are amazing.





...AND
LET'S
SCOOP
SOME
SOMEN!

OKAY,
LINE
UP IN
ORDER...

THEY
PUT A
LOT OF
THOUGHT
INTO
THIS.

CLAP CLAP CLAP

1205 1205 1205

ADD YOUR
CONDIMENTS
AND SAUCE
ONCE YOU
GET TO THE
TABLE.

EACH
PERSON
GETS UP
TO THREE
SCOOPS
PER TURN.

NOT
YOUR
CHOP-
STICKS!

USE
YOUR
LADLE
TO PICK
UP THE
SOMEN.

フム
HM

フム
HM

ほほう
OH HO!

YAGI!

It's gonna
be all at
once!

HERE IT
COMES!

WHEEE!

UH HUH!

WE'RE
GOING
TO THE
FESTIVAL
TONIGHT,
TOO!

...AND I
CHOSE
THIS
ONE.

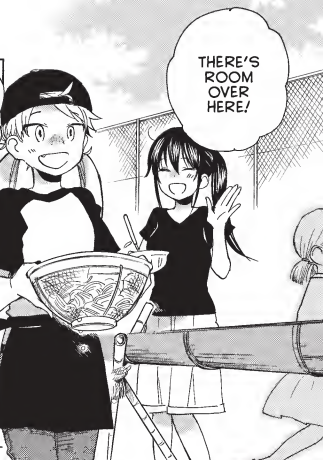
THEY
ASKED IF
I WANTED
TO WORK
NOW OR
AT THE
EVENING
FESTIVAL
...

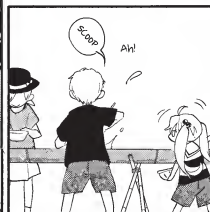
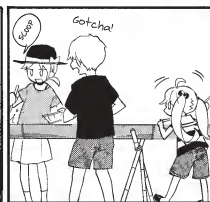
Yeah.

OH,
YOU'RE
PARTICI-
PATING?

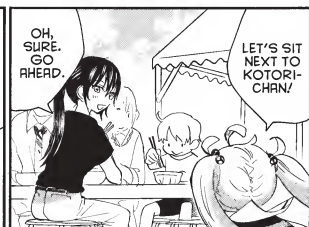
YOU
SHOULD'VE
TOLD ME.

TSUMUGI-
CHAN!

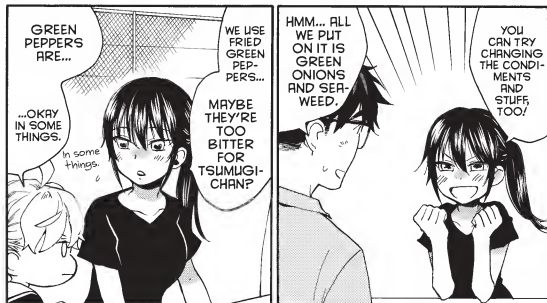














CAN I?!

AND YOU DON'T NEED TO WORRY ABOUT IT GETTING DIRTY.

TSUMU-TSUMU, DO YOU WANT MY OLD ONE? IT'S STILL PRETTY.

MY LITTLE SIS-TER...

...SAID SHE DIDN'T WANT TO WEAR MY OLD YUKATA, SO WE BOUGHT HER A NEW ONE.

I DUN WANNA WEAR THE OLD ONE!

...to wear a yukata

YUP...

I want...

SURE. WE'RE WEARING YUKATA TONIGHT, TOO.

You're amaz-ing

Wow...

Yup yup!!

Huh?

IS THAT OKAY?

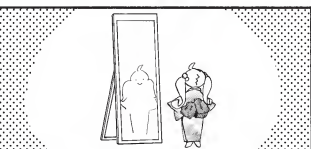
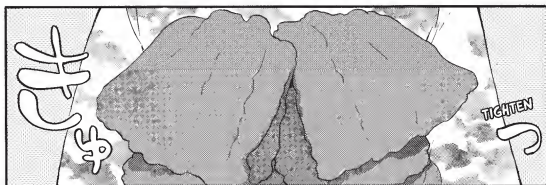
SENSEI, IF TSUMU-TSUMU BORROWS IT, WE CAN DRESS HER UP FOR YOU.

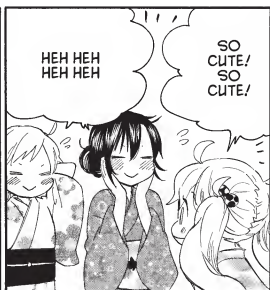
OKAY, THEN.

WE REALLY APPRECI-ATE IT!

Yay!!









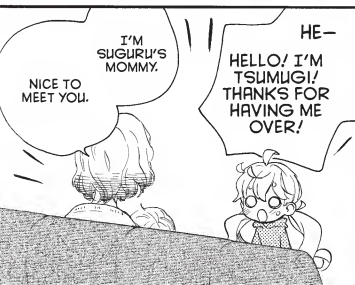
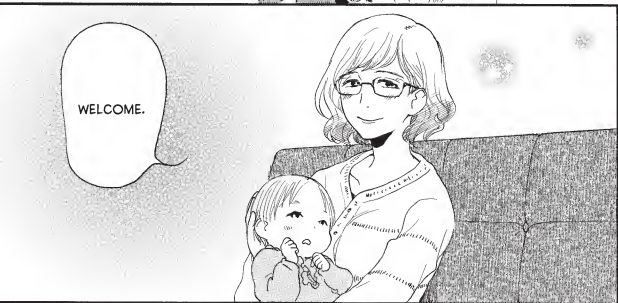


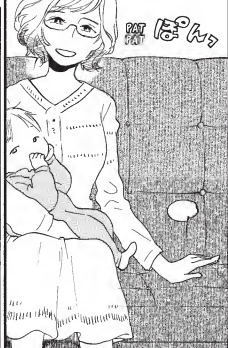
(Noodle Sauce)



Extra Episode 2 | Tsumugi Meets a Baby









LEAN
BACK
ON THE
SOFA.

A
GEN-
TLE-
MAN...

I'VE
HELD
HER
TOO.
YOU'LL
BE FINE.

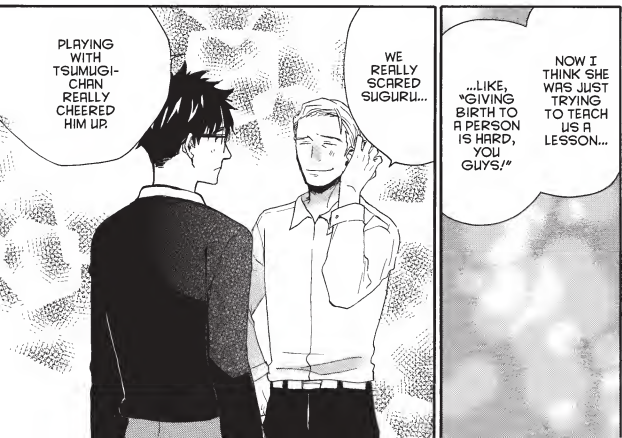
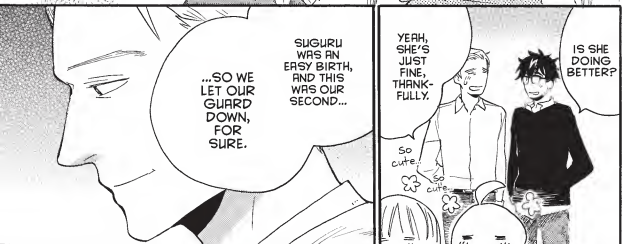


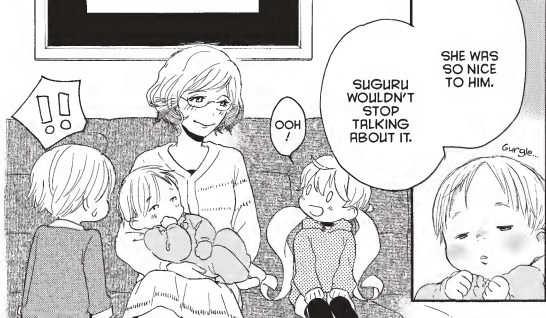
SUPPORT
HER HEAD...
YES, JUST
LIKE THAT!

THIS
HAND
GOES
DOWN
HERE...











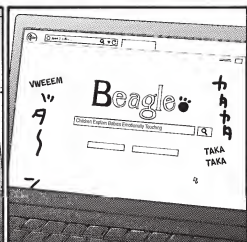
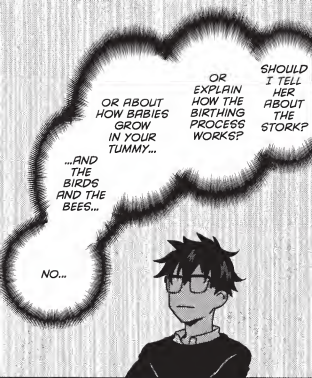
SHE
SURE
WAS!



THE
BABY...
WAS
REALLY
CUTE,
WASN'T
SHE?









...THEY DID
THAT ON
MAGI-GAL!

COME
TO
THINK
OF IT...

MAGI-
GAL...

MA-

Yoshiko-chan's
mommy and daddy
loved each other
and then they
made a wish for
Yoshiko-chan and
then...

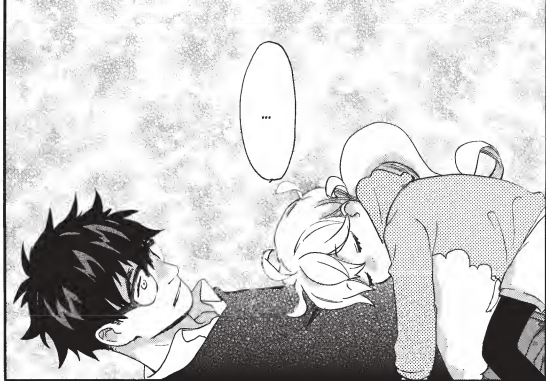
YEAH.

IT'S REALLY
DIFFICULT,
AND REALLY
MAGICAL!

IT'S
AMAZING
THAT YOU
CAN HAVE
SOME-
THING SO
BIG INSIDE
YOUR
TUMMY,
HUH?

THE
BABY
WAS
HEAVY!







WHAT DO WE PUT ON OUR SOMEN?

Onions



Japanese
Ginger



Oba
Leaf



Ginger



Tempura
Flakes



Toasted
Sesame
Seeds



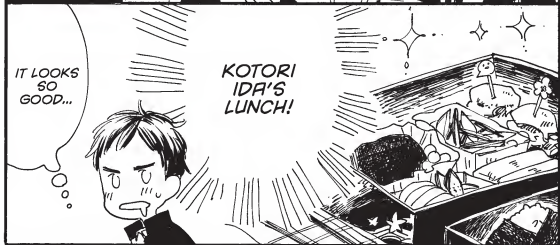
Fried Eggplant
(Toss it in Mentsuyu)



Eggplants and
Cucumber Fried in Garlic
and Sesame Oil

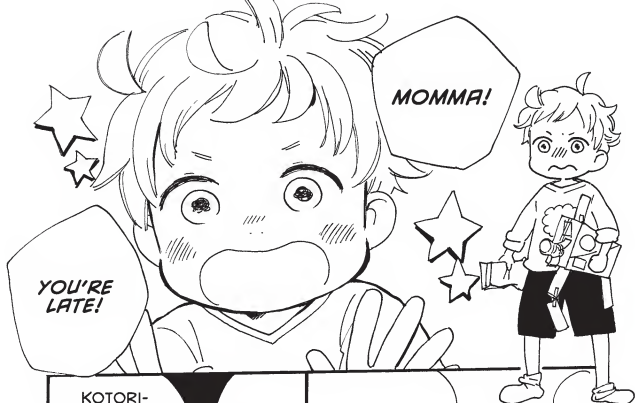
Lots of things you love!







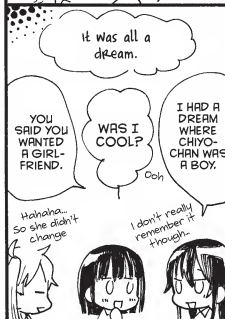




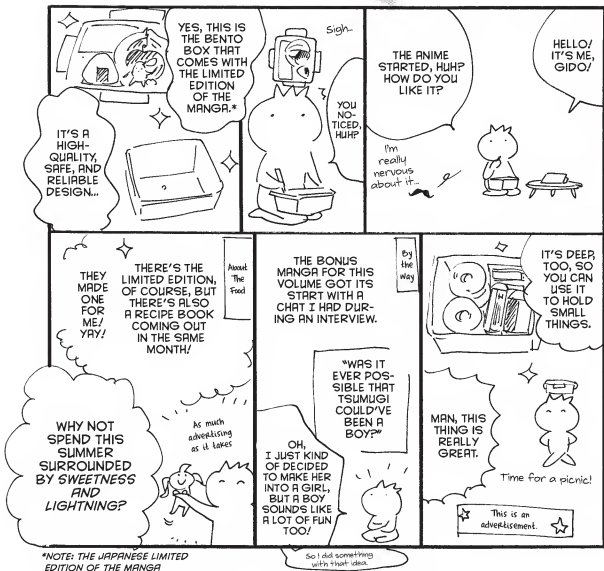
OH,
TSUMUGU.



Right,
right.



Afterword



SEE YOU NEXT VOLUME! GIDO AMAGAKURE

Thank you!

OZ GON-CHAN, TSURU-SAN, WAKAYAMA-SAN, M-CHAN, MY FAMILY
 T-SHIRO-SAMA, K-YAMA-SAMA, JUN ABE-SAMA
 PHOTOGRAPHIC RESEARCH COOPERATION: TABEGOTOYA NORABO-SAMA
 COOKING ADVISOR: AKARI TAITO-SAMA
 & EVERYONE ELSE WHO HELPED!

Translation Notes

Osechi, page 40: The celebration of the new year is the most important holiday in the Japanese calendar. *Osechi Rgori*— “New Season’s Food”—can include a wide variety of dishes, many of which vary regionally, but the most important aspect of Osechi is its presentation: a series of stacked, bento-like boxes known as *jubako*.

Hachiman-maki, page 48: These rolls (*maki*) are made with boiled burdock root wrapped in beef, although they are also made with eel or fish.

Kuchinashi Seeds, page 43: When crushed, the seeds of the *Kuchinashi*, or Cape Jasmine, can lend foods like rice and potatoes a rich yellow color, which is how they’re being used with the sweet potato here.

Locust Tsukudani, page 55: In the previous volume, Tsumugi and her father made *tsukudani*, which involves simmering meat or seafood—or in this case, locusts—in a broth made with soy sauce and mirin.

First Shrine Visit of the Year, page 59: The year’s first visit to a Shinto shrine is known as “*hatsumoude*,” and is a traditional part of the Japanese celebration of the new year.

Department Store, page 67: Department stores in Japan frequently have one or more floors dedicated to food. Part grocery store and part food court, they sell high-quality prepared foods of all sorts, including the *osechi* food traditionally eaten at the new year.

Momotaro, page 99: Momotaro is a Japanese fairy tale about a boy born from a peach (“Momo” is the Japanese word for “peach”) who defends his village from a band of demons.

Oyakodon, page 102: The name of this dish comes from its main ingredients—chicken (*oya*, parent) and egg (*ko*, child).

"Parasyte fans should get a kick out of the chance to revisit Iwaaki's weird, violent, strangely affecting universe. Recommended." -Otaku USA Magazine

"A great anthology containing an excellent variety of genres and styles." -Manga Bookshelf

Based on the critically acclaimed classic horror manga

The first new *Parasyte* manga in
over 20 years!

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BANKO KUZE, YUUKI OBATA, KASHIO, YUI KUROE, ASIA WATANABE, MIKIMAKI,
HIKARU SURUGA, HAJIME SHINJO, RENJURO KINDAICHI, AND YURI NARUSHIMA

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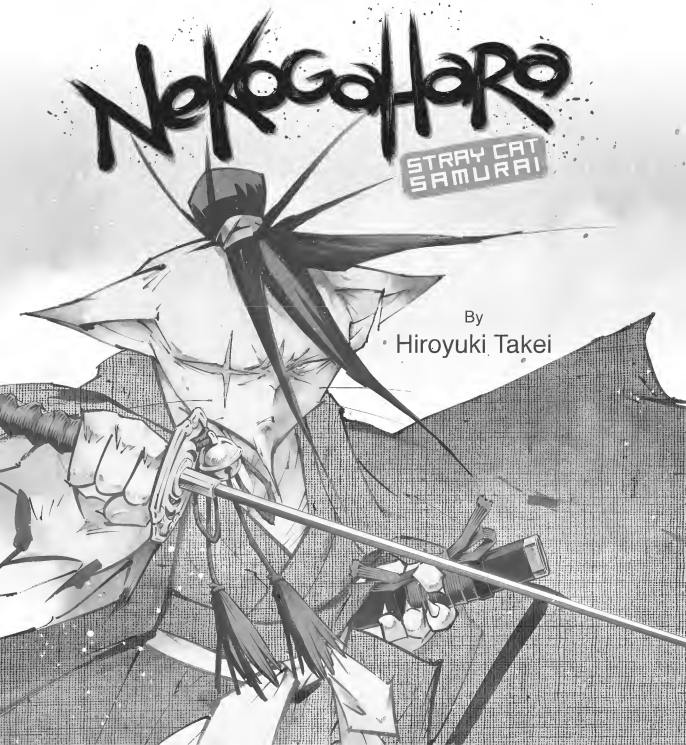
*New action series from Hiroyuki Takei, creator of
the classic shonen franchise Shaman King!*

In medieval Japan, a bell hanging on the collar is a sign that a cat has a master. Norachiyo's bell hangs from his katana sheath, but he is nonetheless a stray — a ronin. This one-eyed cat samurai travels across a dishonest world, cutting through pretense and deception with his blade.

Nekogataro

STRAY CAT
SAMURAI

By
Hiroyuki Takei



Japan's most
powerful spirit
medium delves
into the ghost
world's greatest
mysteries!

Story by Kyo
Shirodaira, famed
author of mystery
fiction and creator of
Spiral, *Blast of Tempest*,
and *The Record of a
Fallen Vampire*.



Both touched by spirits called yōkai, Kotoko and Kurō have gained unique superhuman powers. But to gain her powers Kotoko has given up an eye and a leg, and Kurō's personal life is in shambles. So when Kotoko suggests they team up to deal with renegades from the spirit world, Kurō doesn't have many other choices, but Kotoko might just have a few ulterior motives...

IN/SPECTRE

STORY BY KYO SHIRODAIRA
ART BY CHASHIBA KATASE

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H A P P I N E S S

——ハピネス——

By Shuzo Oshimi

From the creator of *The Flowers of Evil*

Nothing interesting is happening in Makoto Ozaki's first year of high school. His life is a series of quiet humiliations: low-grade bullies, unreliable friends, and the constant frustration of his adolescent lust. But one night, a pale, thin girl knocks him to the ground in an alley and offers him a choice. Now everything is different. Daylight is searingly bright. Food tastes awful. And worse than anything is the terrible, consuming thirst...

Praise for Shuzo Oshimi's *The Flowers of Evil*

"A shockingly readable story that vividly—one might even say queasily—evokes the fear and confusion of discovering one's own sexuality. Recommended." —The Manga Critic

"A page-turning tale of sordid middle school blackmail." —Otaku USA Magazine

"A stunning new horror manga." —Third Eye Comics



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COMICS

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"I'm pleasantly surprised to find modern shojo using cross-dressing as a dramatic device to deliver social commentary... Recommended."

-Otaku USA
Magazine



The. prince in his dark days

By Hico Yamanaka

A drunkard for a father, a household of poverty... For 17-year-old Atsuko, misfortune is all she knows and believes in. Until one day, a chance encounter with Itaru—the wealthy heir of a huge corporation—changes everything. The two look identical, uncannily so. When Itaru curiously goes missing, Atsuko is roped into being his stand-in. There, in his shoes, Atsuko must parade like a prince in a palace. She encounters many new experiences, but at what cost...?



The Black Museum ^{The} Ghost and the Lady

By Kazuhiro Fujita

Deep in Scotland Yard in London sits an evidence room dedicated to the greatest mysteries of British history. In this “Black Museum” sits a misshapen hunk of lead—two bullets fused together—the key to a wartime encounter between Florence Nightingale, the mother of modern nursing, and a supernatural Man in Grey. This story is unknown to most scholars of history, but a special guest of the museum will tell the tale of The Ghost and the Lady...

Praise for Kazuhiro Fujita's *Ushio and Tora*

“A charming revival that combines a classic look with modern depth and pacing... **Essential viewing both for curmudgeons and new fans alike.**” — Anime News Network

“**GREAT!** The first episode of Ushio and Tora captures the essence of ‘90s anime.” — IGN

Sweetness and Lightning 7

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